

**WHAT WE CLAIM IS**

1. A clear, high oil loaded, thermodynamically stable oil-in-water microemulsion comprising :
  - a) at least 30% of oil ;
  - b) from 1 to 30% of a surfactant system having a hydrophilic lipophilic balance, HLB, comprised between 9 and 18 ;
  - c) less than 20% of co-solvent ; and
  - d) at least 30% of water.
2. A microemulsion according to claim 1, wherein the weight ratio between the surfactant system and the co-solvent is of 1 to 1.
3. A microemulsion according to claim 1, wherein the oil phase comprises an oil-soluble antioxidant.
4. A microemulsion according to claim 3, wherein the oil-soluble antioxidant is tocopherol.
5. A microemulsion according to claim 1, wherein the oil is selected from the group consisting of lemon, berry, lime, orange, grapefruit, tangerine, mandarin, kumquat and bergamot oil, and any mixture thereof.
6. A microemulsion according to claim 1, wherein the surfactant system comprises at least one surfactant selected from the group consisting of Tween® 20, Tween® 40, Tween® 60, Tween® 80, Glycosperse® L-20, Glycosperse® O-20, Glycosperse® S-20, Polyaldo® 10-1-O K, Polyaldo® 10-2-O K, Glycosperse® TS-20, Lonzest® SMO-20, Span® 20 and Span® 40.

7. A microemulsion according to claim 1, wherein the co-solvent is an alcohol selected from the group consisting of propylene glycol, ethanol, mono- and di-saccharide sugars and sugar alcohols.
- 5 8. A microemulsion according to claim 7, wherein the sugar alcohol is selected from the group consisting of sorbitol, xylitol and mannitol.
9. A microemulsion according to claim 7, wherein the alcohol is propylene glycol.
- 10 10. A microemulsion according to claim 1, wherein the surfactant system has a lipophilic hydrophilic balance comprised between 12 and 15.
11. A clear beverage comprising a microemulsion according to claim 1.
- 15 12. A clear beverage according to claim 11, comprising an antioxidant.
13. A method for imparting, improving, enhancing or modifying the organoleptic properties of a flavoring composition or a flavored product, wherein a microemulsion according to claim 1 is added to said composition or product as a flavor carrier.
- 20 14. A method according to claim 13, wherein the flavored product is a clear beverage.
15. A process for the preparation of a microemulsion according to claim 1, comprising the steps of
- 25 a) preparing a continuous phase consisting of water and co-solvent ;  
b) adding a primary surfactant to get a clear surfactant/water phase dispersion ;  
c) adding an oil phase, to form a milky dispersion ;  
d) titrating said dispersion with a co-surfactant to convert it into a clear
- 30 microemulsion.